POINT ADAMS
TUNA
CANNING

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POINT ADAMS PACKING COMPANY
HAMMOND • OREGON

POINT ADAMS PACKING COMPANY

BRANDS

SALMON

Peacock
Seabird
Dress Parade
Redbill
Papco
Bluebill
River
Falls

TUNA

Peacock
Papco

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SANBORN, HOLMES & CO.
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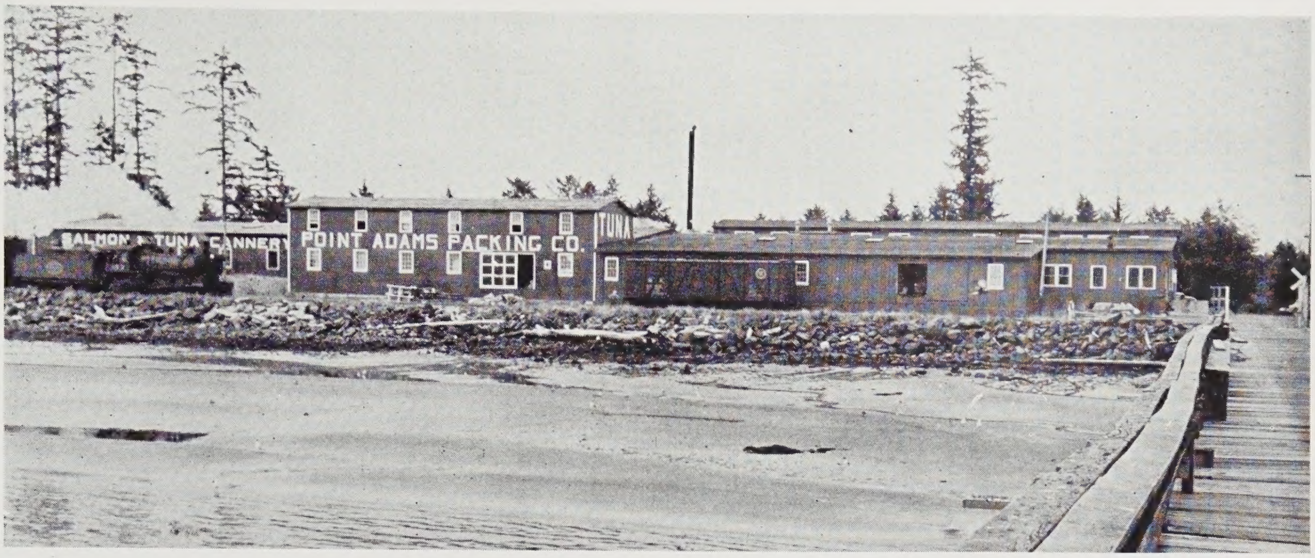


General view of the Point Adams tuna and salmon cannery from the fish house wharf. Note the Columbia River beach in the foreground, and the mainline rail connections. Cold storage is off the picture to the right.

POINT ADAMS PACKING CO.

A Salmon House Adds Albacore to Its Line

POINT ADAMS is the south promontory at the entrance of the Columbia River, the northwestern extremity of Oregon—and from it the Point Adams Packing Co. takes its name.

Its fish packing plant, which separates into distinct canneries for salmon and tuna, is situated there and is nearer the sea than any other Pacific Northwest tuna plant. Only minutes from the open ocean, fishing boats can be discharging at the Point Adams Packing Co. dock.

Unlike most canneries on the Columbia River, the Point Adams plant is not built on piling, but is located ashore, with a dock running out 300 feet to deep water on the main channel of the Columbia River.

The entire situation is distinctive and is the result of careful working-out of plant facilities in the manner proven by experience to be most productive of cleanly and efficient operation. The salmon cannery was established in 1920 and the company has been a consistent and constructive factor in Columbia River salmon canning. In 1939 the tuna cannery was constructed, and it is with that phase of the company's operations that this article is primarily concerned. It will touch upon Point Adams' salmon packing operations only as they impinge upon and affect the tuna canning division.

President and general manager of the company is C. L. Rogers, while E. A. Beard, another principal of the company, is general superintendent.

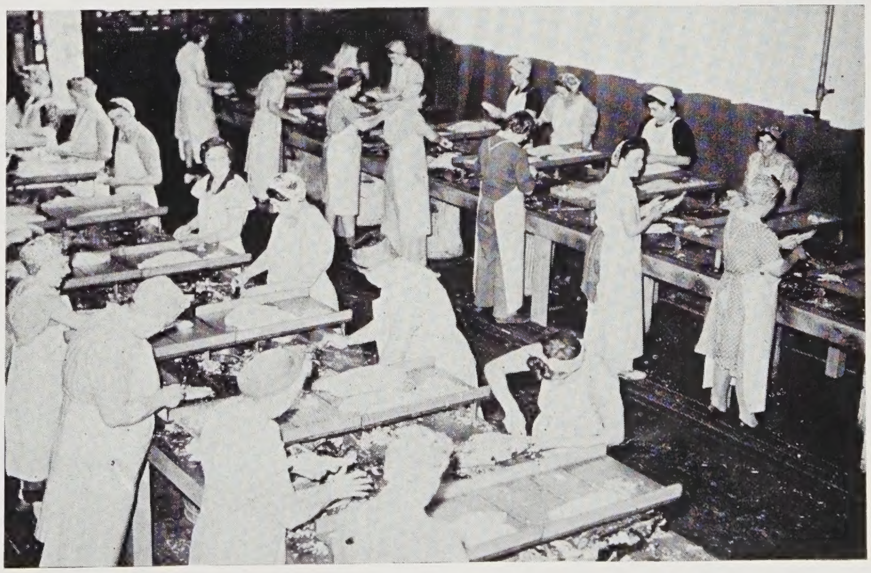
"Personaly Packed" has long been the company's slogan descriptive of its products, referring to the fact that principals of the company are responsible for and personally participate in and supervise phases of its operations.

Position Is Strategic And Plant Well Planned

PLANT FACILITIES of the Point Adams Packing Co. divide cleaning into four sections: 1, the fish house; 2, salmon cannery; 3, tuna cannery; 4, cold storage.

In addition, of course, there are facilities which are shared, as office, warehouse and boilers.

The fish house stands on piling at the edge of the Columbia River channel, some 300 ft. from the cannery shore. Fishing boats discharge at the fish house, which is equipped with scales, refrigerated ice storage and ice crushers, fixed and portable. In addi-



A corner of the tuna preparation room is seen at the right. Provision is made for 100 women. Note the elevated trays between the workers on which the finished loins of tuna are placed.

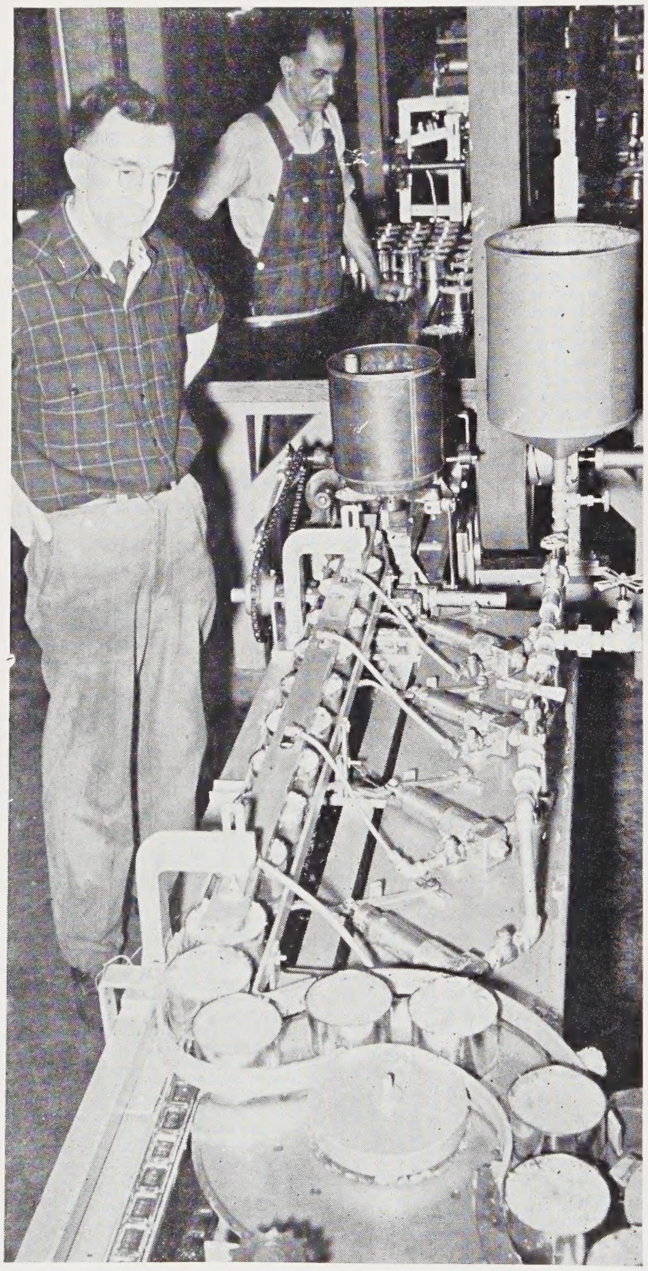
tion, there are tables for butchering both salmon and tuna. The laboratory where edible salmon oil is manufactured for use in canning is also located in the fish house.

The building housing the salmon and tuna canneries stands parallel to the river bank, with the main line of the Spokane, Portland & Seattle railroad running between the cannery and the river. This rail line, owned jointly by the Great Northern and Northern Pacific roads, connects with those transcontinentals and affords admirable car shipping facilities. The Port of Astoria terminals, only a few miles away by rail or road, provide cargo shipment when cargo shipment is possible.

The tuna and salmon canneries meet at the retort department, which they share. Otherwise, they are quite separate. The cannery building runs parallel to the river east of the roadway which divides the share property and extends out the dock to the fish house.

The cold storage is situated to the west of this roadway. While at one time the company mild cured and froze salmon in this plant, of recent years the demands of the cannery department upon the cold storage facilities have grown to the point where they require its full capacity. Accordingly, the refrigeration installation is employed for the making and storage of ice for use by fishing vessels and about the fish house and cannery; and for holding fish under refrigeration whenever any material time must elapse between their receipt and processing.

C. L. Rogers, president, Point Adams Packing Co., is also the general manager of its operations. The company's marketing slogan for its salmon and tuna—"Personally Packed" — relates to the fact that its principals are responsible for and personally supervise all phases of its operations.



A distinctive feature of the Point Adams tuna cannery is the can-oiling system by which the high-grade salad oil is delivered to the cans at low-pressure in a series of four small, measured, quantities. The four pumps are shown here. Each sends oil to the can as it moves into position, the oiling being completed just as the cans move into the star wheel of the American Can Co. vacuum machines. Beside the oilers stands E. A. Beard, general superintendent, who devised and built the system. In the background, Wallace Holland, veteran tuna man, superintendent of the cannery.

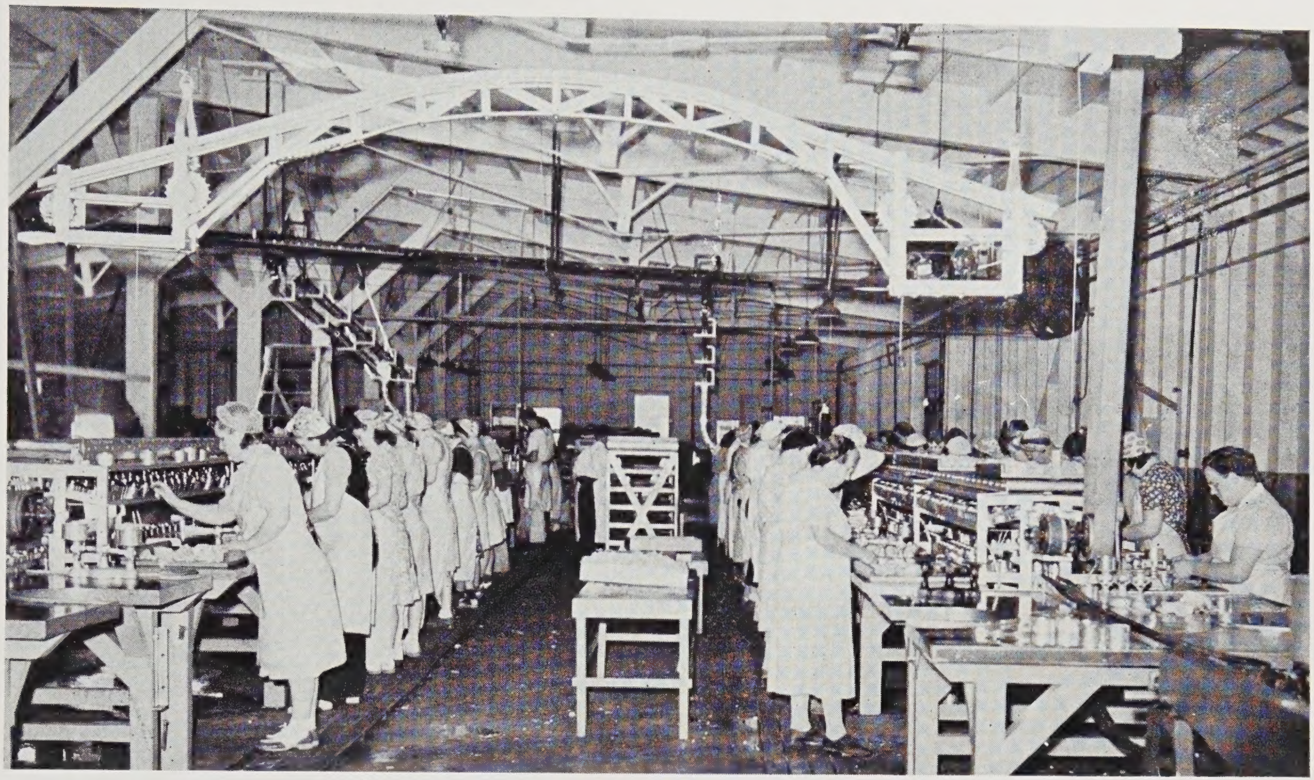
Refrigeration Employed To Safeguard Canned Product

TUNA reaches Point Adams either by fishing vessels discharging direct at the fish house dock; or carried in boxes with crushed ice by fast trucks from coastal receiving stations, which the company maintains at Wheeler and Newport, Ore.

Fish coming to the dock is weighed and placed at once in boxes or bins with crushed ice until it is butchered. Truck deliveries can be made direct to the cannery, where auxiliary butchering facilities are provided ashore, or the trucks may dischage their boxed fish at the cold storage for holding in the mechanically-refrigerated cold rooms there.

Excess of fish beyond immediate packing capacity may be frozen in the cold storage for canning later, although generally the fish placed in the cold rooms are there merely for temporary holding under conditions which will preserve their full freshness.

The butchered tuna are placed in wire baskets, and these in angle-iron racks after the universal practice of the tuna canning industry. Pre-cooking is handled in a battery of three cookers which have capacity for about nine tons of fish at a charge. The cook-



Can-filling lines from the discharge end. Note the three functional levels of the tables, with cans and fish delivered above and the filled cans removed on the working surface level. The suspended conveyor, when lowered into position, transfers halves filled on the pound-flat table, left, to the half-flat line, right, for closing.

ing period will vary somewhat with the size of the fish, but may be said to average four hours at 220°.

Removed from the cookers, the racks of cooked tuna are run into the adjacent cooling room, which has forced ventilation from a large fan whose blast discharges into the room through a slotted vent opening near the floor.

The cooling room crew has a varied function in which consistent teamwork is essential to the proper functioning of the cannery. The men of this crew draw the charge from the cookers, manage the cooling of the fish and move the racks from the cooling room into space provided at the canning room.

During the women's rest period the men load the cleaning tables with fish and remove the cans of waste from the tables, replacing them with empties.

It should be noted at this time that the auxiliary receiving room, precooking department, and cooling room are entirely separated from the canning department, with access only through closed doors.

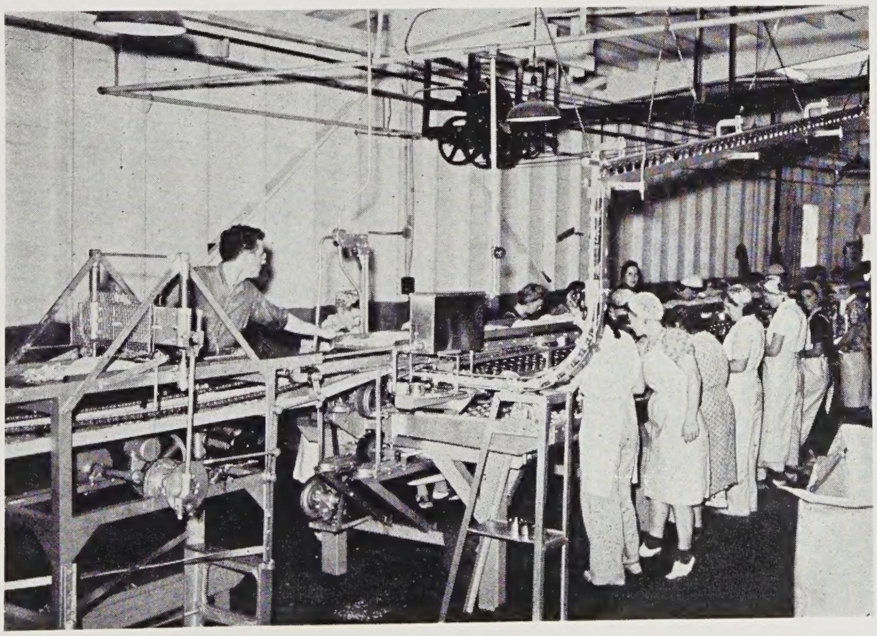
There are four preparation tables where the women remove the skin, bones and dark meat from the cooked fish in dressing the loins of clear white meat for canning. Each of these tables accommodates 25 women.

The tables are flat, with varnished wooden working surface. Waste accumulating on the table is checked by inspectors before being swept through holes along the center line of the tables to cans beneath for disposal. Absence of excessive amounts of white meat in the waste material is evidence of good workmanship.

The women cleaners work facing each other from both sides of the table. Between working spaces, and above the waste disposal holes, are metal supports which hold two trays about a foot above the level of the table. The finished fish placed on these trays is thus in the clear. Trays are of wooden construction, heavily varnished. As a matter of fact, this type of tray for handling tuna has become standard in the Albacore industry. The high-grade varnish finish permits sterilizing of the trays, as well as the table tops. They are of course only used for handling the prepared fish, the baskets in which the tuna are pre-cooked being constructed of wire.

Filling Table Design Noteworthy In Departure

TRAYS of clear, white meat of tuna are transferred manually to the



The head end of the filling table is seen in the smaller picture, with the guillotine knife on the left. Note empty cans coming from the can loft. They receive a preliminary oiling from the square stainless steel tank in center of the picture.

head of the filling table, being placed on a chain conveyor. This carries then through the guillotine knife that cuts the fillets into sections appropriate to the height of the can being filled. This machine is so timed that the tray moves forward the proper distance after each vertical stroke of the knife.

Two spring-loaded bars on either side of the knife, engage and hold the fillets in position during the moment that the cut is being made.

From the knife the trays move along the filling table, which is one of the most noteworthy in the industry.

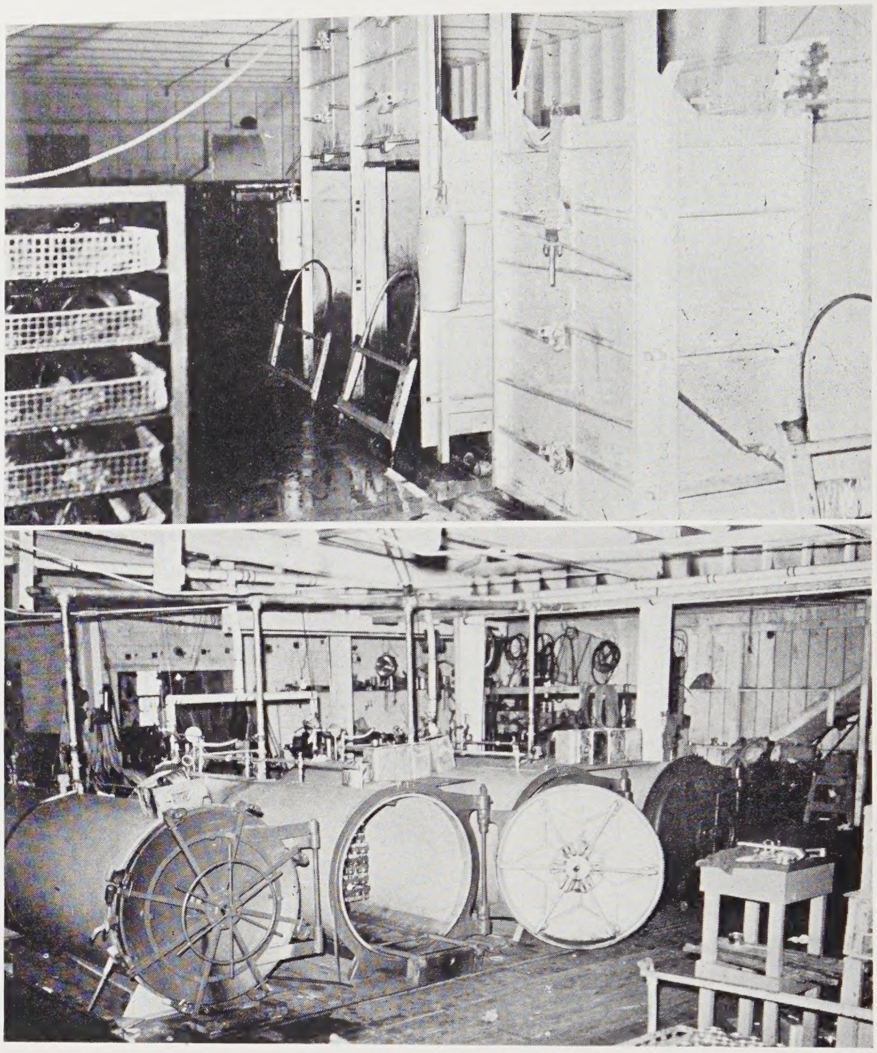
The trays of fish advance down the filling table on a roller conveyor, which constitutes the highest level of the table.

Just beneath this roller conveyor is a cable conveyor which brings the cans. They slide from the cable to either hand down sloping shelves, on which an ample supply of cans is always readily available for each woman.

The fillers remove the trays of loins from the roller conveyor to the working surface, on which each woman has ample space for a tray, a pair of balances, a spare can or two, and for the task of filling.

The cans come to the table from the can loft on the floor above. As each can reaches the cable conveyor on the table it receives a preliminary measured quantity of salad oil. This bottom-oiling of the tuna cans is widely practiced in the Albacore industry. It guarantees that, no matter how tightly the can may be filled, there will be no surface of fish and no contact of fish and can which has not been oiled. This greatly reduces the danger of off-flavors due to scorching during the process cook.

Each can is weighed on the individual balances before the final piece making up the fill is pressed into place. This permits correction of short weights by adding material without impairing the appearance of the can by digging out a chunk, or by crushing additional fish into a well-patterned fill.



In the panel above, the three cookers with capacity for nine tons of tuna at a batch are shown in the upper picture. The lower picture shows the five retorts, situated between the tuna and the salmon canneries, and handling the processing of both products. This is the only point where the two canneries meet functionally.

Dressing Albacore at Point Adams. Note in the right background the boxes of iced tuna waiting to be butchered. All Albacore are handled in boxes, and are kept in crushed ice at all times.

The filled cans are placed on trays, one in front of each woman, and remain there until they have been inspected by women charged with supervision of the workmanship. These inspectors, by a push on a lever, tilt the trays and direct the cans onto a centerline chain conveyor without interfering with the work of the fillers.

This conveyor takes the cans to the end of the table, where workmanship is again inspected by expert graders before the cans are permitted to pass to the salting, oiling and closing machines.

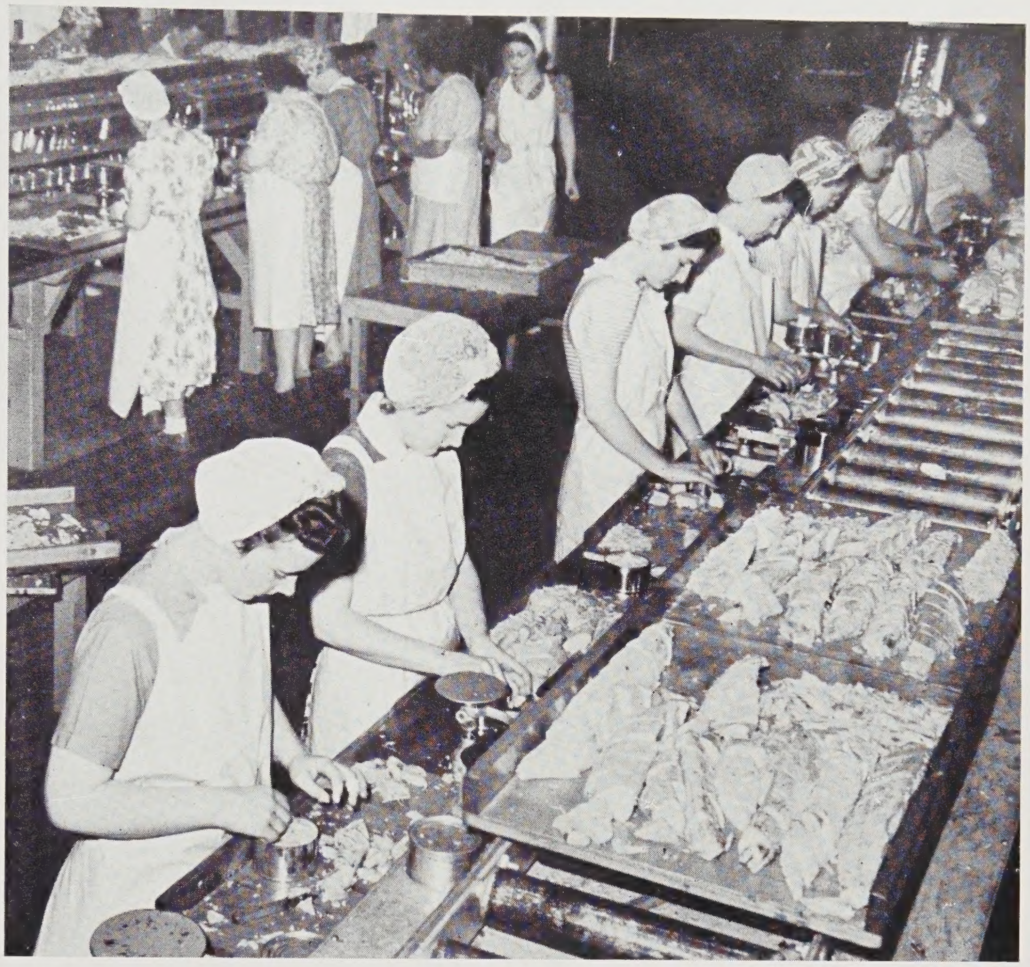
Can Transfer Augments Tuna Canning Capacity

WHEN the fillers have removed all of the solid chunks of tuna from the trays for the fancy pack, they turn and place the trays with the remaining flakes and small pieces on a roller conveyor which parallels the table behind them. The trays on this conveyor move to the station where tuna flakes are packed.

The Point Adams cannery is equipped to can tuna in both flats and halves, although obviously the great majority of the pack is put in the smaller cans.

Close-up of the can-filling operation at Point Adams. In the right foreground, trays of prepared loins, cut to can height. Note the particularly high type of cannery help which is available, for the cannery is the principal industry in the Hammond community. Each can is weighed on balances.

Loading coolers preparatory to retorting is shown in the picture below. Her salmon canning practice has been applied to tuna, the closed cans being handled and produced in shallow trays, rather than in the conventional tuna retort basket. Women perform most of the tasks in the cannery.



Filling capacity rather than closing machine capacity is the controlling factor in the operation. Provision has been made in an ingenious manner for filling halves on the table normally employed for one-pound cans. Halves filled on the pound-flat table are transferred to the half-pound lines for salting, oiling and closing.

This transfer is accomplished by means of a portable conveyor which is kept suspended above the lines when not in use, and then lowered into position. As the halves emerge after being filled on the pound-flat table they are diverted to this portable cross conveyor and by it delivered to the half-pound line. The cross conveyor is arched to permit easy passage under it even when it is lowered into active position. Can chutes from the loft are of course arranged to permit sending either flats or halves to the flat table, and the table has dual oil pumps for delivering the proper quantity of oil for the size can being filled.

Can-Oiling Equipment Distinctive and Effective

OILING practice at the Point Adams cannery is distinct in the Albacore indusltry and appears to have much to recommend it from the standpoint of accuracy and uniformity of oiling and economy in oil.

Just before oiling, the cans are salted with a typical disc salter using three-quarter-ground mild cure salt.

The oiling system was conceived, devised and developed by E. A. Beard, Point Adams superintendent. It consists of four identical oil pumps secured to a metal table, each pump being supplied with oil from a reservoir by gravity through a check valve. Each pump delivers through a metal tube to the can which, in moving beneath the discharge from the pump,actuates a lever. This in turn operates the piston of the pump to deliver a measured amount of oil through the tube.

The can then moves on, receiving an equal amount of oil from each of the four pumps. Thus it is apparent that the individual "shot" is small and need not be delivered at high velocity. There is no splash nor overflow, and much of the oil has time to seep into interstices in the fish before the next portion is delivered.

The final oiling occurs just as the can moves into the star wheel of the American Can Co. vacuum closing machine. On the half-pound line the Canco machines are of the high-speed type, but on the pound-flat line the machines are the Model 00-6 vacuum type with capacity for 60 cans per minute.

Emerging from the vacuum machines, the cans are washed for 30 seconds in a boiling solution of Oakite detergent, and are then given a hot water rinse from high-pressure sprays, passing at last to a second and final rinse.

From the washer the cans roll to a cooler loading station where girls place the cans in standard salmon coolers for the process cook in the retorts, of which there are three of Troyer-Fox manufacture and one Canning Machinery Co. This practice of cooking the tuna in cooler trays is commonly followed in the Albacore industry, where salmon canners who have turned to tuna as an adjunct of their business believe that it produces uniformity in the product by assuring adequate protection of the fish by the salad oil during the process cooking.

The Point Adams tuna cannery is under the direct supervision of Wallace Holland, an experienced operator whose contract with tuna canning goes back to the great days of Albacore canning in the early 'Twenties.

PERSONALLY PACKED

Each principal of the Point Adams Packing Co. is responsible for–and actually supervises–one department of its operations.

The buyer of Point Adams products knows each case was packed under the scrutiny of persons as interested as himself in its quality.

Our best asset is the good-will and repeat orders of satisfied customers–some of whom have us pack to precise specifications.

Those who make quality the first consideration, who need Columbia River salmon or white meat tuna of special character, turn to the producer of

PERSONALLY PACKED SALMON
and WHITE MEAT TUNA

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